



Sunday & Friday Luncheon

Sun 79pp Entree & Main inc Glass Wine
Fri 69pp Entree & Main

ENTREE

SEAFOOD CHOWDER
Prawn meat, crustacean stock

SALT & PEPPER SQUID
Cucumber salad, skordalia

COCONUT PRAWN CUTLETS
Harissa mayo

OAK SMOKED & CURED TASSIE SALMON
Capers, Spanish onion, fennel, citrus oil

FREEMANTLE OCTOPUS
Marinated, citrus oil

LOBSTER MAC & CHEESE
Lobster meat, bechamel, Gruyere

MAIN

SCALLOPS MORNAY
White Gruyère, emmental, parmesan

BEER BATTERED DORY FILLETS
Mushy peas, tartare, lemon

BEEF BOURGUIGNON
Slow braised, buttery mash

SPAGHETTI MARINARA
Prawns, calamari, fish of the day, sugo, crustacean oil, bisque

WILD MUSHROOM, TRUFFLE & LEEK RISOTTO (V)
Goats curd, shaved Reggiano, soubise

BEEF RAGU & PRAWN CUTLETS
Slow braised, sugo, shiraz, garlic, fettuccini

ENHANCERS Must Try

STARTER

GARLIC, GRUYERE BREAD & OLIVES 19

SEAFOOD CHOWDER 19
crustacean stock, garlic, shallots

SIDES

CRISPY OREGANO POTATO CHIPS
Garlic, rosemary, paprika, smoked chipotle 16

BROCCOLINI, FETA, MAPLE ALMONDS
Chilli butter, seeds, pomegranate 20

SANTORINI SALAD
Tomatoes, cucumber, olives, goats feta 20

TRUFFLE MAC & CHEESE
Five cheese bechamel 18

LEAF SALAD & FIERY MACADAMIAS
Blood orange & lime vinegarette 16

LOBSTER & PRAWN PILAF
Bisque, sugo, herbs 20

TOP UPS

WHOLE MORETON BAY BUG (200G) 25
SOUTHERN ROCK LOBSTER MEAT (100G) 30

DESSERT

FRENCH VANILLA CREME BRULEE 15

LIQUORICE ICE CREAM 15

GIN & TONIC SORBERT 15

CHOCOLATE WHISKEY ICE CREAM 15

COFFEE / TEA 7

Deluxe~Feast~Opulence Royale Seafood Platter

Pre paid gift vouchers only

Whole lobster - garlic or mornay
Tassie half shell herb baked scallops
Mooloolaba whole cooked prawns
Flame grilled prawn cutlets
Pacific oysters with prawn topping
Gravlax Tasmanian smoked salmon
Lobster mac & three cheese
Salt & pepper Southern squid
Battered local flounder fillets
Braised lobster pilaf
Marie rose, gribiche dippers

Additional guest 59pp ex lobster

BIRTHDAY ON US! JOIN NOW



ENTREE

SEAFOOD CHOWDER
COCONUT PRAWN CUTLETS

MAIN

SALT & PEPPER SQUID
FISH OF THE DAY

DESSERT

LIQUORICE ICE CREAM
FRENCH VANILLA CREME BRULEE

Timeless Classics

Meat & Sea

Grain fed eye fillet 200g, southern rock lobster meat, creamy garlic chardonnay sauce, six tempura prawns & Szechuan calamari 69

Reef & Beef

Grain fed eye fillet 200g, twelve Aussie tiger prawn cutlets in garlic butter melt 69

Whole Yellow Belly Flounder

Baked, lemon caper butter sauce 69

Original Fish & Chips Lunch for Two

- Garlic & gruyere bread
- Beer battered wild caught dory fillets, beer battered local flounder fillets, charred lemon, tartare sauce
- Rosemary and garlic chips
- Mixed leaf salad, chardonnay mustard vinegarette
- Inc glass of wine - Sharing for 99

HAPPY HOUR 11AM-1PM 5PM-7PM

Cocktails

Espresso Martini
Old Fashioned
Cosmopolitan
Gin Martini
Tequilal Spritzer
All 16

Spirits

Vodka
Gin
Scotch
Bourbon
All 10 inc mixer

Yarra Valley

Moscato
Sauvignon Blanc
Chardonnay
Merlot
Shiraz
10 glass

Tap Beer

2 Brothers Pale Ale
2 Brothers Lager
Peroni Nastro Azzurro
All 10 (330ml)

New Zealand Sauv Blanc
14 glass

Menu & prices are subject to market fluctuations and seasonality

Our culinary team has invested significant time & skill to ensure each dish is delivered with the utmost quality and elegance, while maintaining prompt service. To maintain this standard, we regretfully cannot accommodate menu variations.

Lobster Cave makes every attempt to identify ingredients that may cause an allergic reaction. In our kitchen, we use dairy, gluten, shellfish, nuts, etc. Lobster Cave will not assume any liability for adverse reactions from our premises.

Prices include goods and services tax of 10% | Public Holidays 15% surcharge applies | Saturday surcharge of 10% applies | Sunday surcharge of 12% applies | Credit, Debit & Eftpos cards incur a processing fee of 1.8%